

Family History Notes

Fall, 2011

Hauser Family

The family name Hauser is found throughout the German-speaking world. In Canton Glarus the Hauser name is linked to the villages of Näfels, Elm and Glarus. The name appears to have its origin in an early settlement near Bilten known as *Arzathus*. The family name Arzethauser was derived from this settlement. The name remained as Arzethauser in the village of Bilten but was shorted to Hauser in Näfels. A Fridli Arzethauser (later known simply as Hauser) of Näfels held the two-year position of *Landvogt* in the Sargans Castle in 1488 and again in 1502. His family coat of arms is said to be the oldest crest displayed in the medieval castle. Fridli Arzethauser/Hauser returned to Glarus where he served as *Landammann* from 1506 to 1508.



The *Stammvater* of Elm's Hauser line is Sebastian Hauser born about 1570. He was a Protestant living in Catholic Näfels and according to Swiss records he took up residence in Elm because he was better accepted there. Sebastian married Maria Donauer, a native of Waltensburg, Canton Graubünden, just over the Panixer Pass from Elm. All of the Hausers of Elm are descendents of this couple.

The Hauser name made its way to the New Glarus area in 1853 when immigrants Oswald and Anna (Kubli) Hauser arrived from Elm. They were among the passengers on the immigrant ship "Zurich". Oswald Hauser was a stone mason by trade but like so many others also turned to farming in America. Just a year after their arrival in New Glarus, mother Anna and son Rudolf were fatalities of the 1854 cholera epidemic. After Anna's death, father Oswald Hauser married Anna Katharina (Schmid) Schmid, the widow of Mathias Schmid, another cholera victim.

Only three of Oswald and Anna Hauser's ten children - Caspar, Anna, and Oswald - lived to adulthood. Caspar Hauser married his step-sister, Anna Katharina Schmid. Anna Hauser married her step-brother, Thomas Schmid. And Oswald Hauser married Ursula (known as Julia) Zweifel. Caspar and Anna Katharina (Schmid) Hauser farmed on the land which became the Swiss Valley Orchard years later. Thomas and Anna (Hauser) Schmid farmed in Argue Valley. And Oswald and Julia (Zweifel) Hauser farmed in the Town of York near the Poplar Grove cheese factory. Among the Hauser descendents is Nick Hauser, perhaps the only descendent named Hauser in New Glarus today.

Other Hauser families in Green County were descendents of Adam Hauser of Elm. Adam was one of the casualties of the great landslide in Elm in 1881. Three of Adam's sons -- Johannes, Sebastian and Josef -- came to the Green County area. Johannes was married to Euphemia Babler; Sebastian to Maria Marti, and Josef to Rosina Wittenwyler and Ida Thoni. Among their descendents include Harveda (Benkert) Knobel, Sherry (Ott) Anderegg, Jackie (Grimm) Elmer, and the late Hazel (Hauser) Disch.

One Wisconsin Hauser known to many New Glarus residents is Professor Ed Hauser of Madison. Ed is a professor emeritus of Meat and Animal Science in the UW's School of Agriculture. In his retirement, Ed gave some of the most insightful tours ever offered at the Swiss Historical Village. Ever the professor, Ed enlightened his group with facts but also elevated his tours by discussing themes and concepts. Ed's aunt, Julia Hauser, was a New Glarus teacher in the early 1900s. She was remembered by Pearl (Hoesly) Heller in Pearl's memoirs. Pearl wrote "one day Miss Hauser, a High School teacher at the time, asked me a question and I gave "nope" as an answer instead of "no" and she called my attention to my mistake." Miss Hauser married Swiss immigrant Hans (John) Zumstein and they lived in Tillamook, OR.

Julia Hauser's grandfather (and Ed's great-grandfather) was Emanuel Hauser, an 1852 immigrant from Wiedlisbach, Canton Bern. This Berner branch of the Hauser family settled near La Crosse, WI where they farmed for several generations. The tiny Hauser Cemetery near Onalaska is a small reminder existing yet today of the Berner Hausers of the LaCrosse area.

Hausers of Canton Glarus

A notable Hauser from centuries ago was Josef Anton Hauser of Näfels who was wounded at Wollerau in a battle against French forces. Hauser survived his wounds and went on to serve as the *Landammann* of Canton Glarus (see "Family History Notes" Summer, 2010).

Living in Canton Glarus today is Walter Hauser from a Näfels line of Hausers. Walter, a journalist, researched and wrote a book on Canton Glarus' witch, Anna Göldi (see "Family History Notes" Fall, 2007). He uncovered old documents which shed new light upon the circumstances which led to Anna's execution in 1782. Hauser's research told of a tale of adultery between the maid Göldi and her married employer, Dr. Johann Jacob Tschudi. Adultery was against the law and Dr. Tschudi, with much to lose, wove a story of witchcraft around Göldi which led to her execution as a witch. After more than 200 years the Swiss parliament exonerated Anna in 2008.



And this past year, Walter has a new book "*Stadt in Flammen*" (City in Flames) about the fire which swept through the village of Glarus 150 years ago. Again, Hauser uncovered period documents which told the story of two drifters, Heinrich August Engler and Ulrich Göldi, who he speculates started the fire. That fire, fanned by the winds of the *Föhn*, destroyed much of Glarus. It was said the fire started in the barn of Christof Tschudi of Glarus who lived on the *Zaunplatz* (also known as the *Landsgemeindeplatz*). Recent articles in Swiss publications tell of the coincidence between the players of the witchcraft drama (Anna Göldi and Johann Jacob Tschudi) and the great fire in Glarus (Ulrich Göldi and Christof Tschudi).

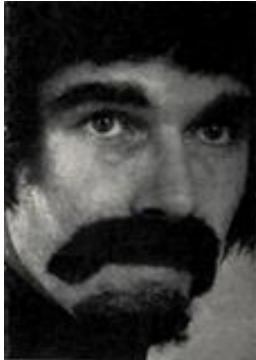
Hauser's books are not entirely embraced by Glarner historians. Some feel they are based upon specious research, short on history and long on sensationalism.

Also in Canton Glarus is Pankraz Hauser, a mountain guide (*Bergführer*). One might think Pankraz was from Elm's Hauser line because the name Pankraz is typically found in Elm families (see "Family History Notes" Spring, 2009). But Pankraz Hauser is from a Hauser family line from Glarus. He comes by the name Pankraz from his maternal grandfather, Pankraz Elmer, who was indeed from Elm.

The stone sculpture, "*Fridolin's Wanderstab*", links New Glarus with another of the Hausers of Näfels. The artwork is by Tina Hauser and takes the form of a bishop's crosier. It was a gift from the people of Canton Glarus to the people of New Glarus in the sesquicentennial year 1995. The life story of St. Fridolin is told by 55 simple images carved by Hauser onto the surface of the monument. According to author Steven Hoelscher who wrote about the 1995 sesquicentennial festivities, the sculpture received a mixed review in New Glarus. Some New Glarner did not understand the fundamental roll Fridolin played in Canton Glarus history and were puzzled by the choice. After all, Wilhelm Tell has been more-or-less the symbol of New Glarus' Swissness. Some saw the artwork as a link to Catholicism and thus inappropriate for historically Protestant New Glarus. One local liked the statue because it appeared to be Norwegian in design (perhaps because of the rune-like figures carved into stone)! Hoelscher himself commented on the sleek Euro design of the stone piece contrasted with the uninspired chalet motif of a nearby New Glarus tourist sign.

Besides her artistic talents, Tina Hauser is a fourth-generation entrepreneur in her family's food product business. The firm Landolt-Hauser was begun by Tina's great-grandfather, Johann Alois Landolt of Näfels, who founded the business over 100 years ago. Their product line includes specialty foods, seasonings, herbs and teas.

One of the notable Hauser descendents from Elm was Jean-Jacques Hauser (1932-2009), a talented concert pianist and composer. Jean-Jacques may be best remembered for his April, 1968 concert at Zurich's Tonhalle concert hall in which he performed under the guise of an undiscovered mute Ukrainian artist Antonei Sergejvitch Tartarov. Hauser, as Tartarov, performed masterfully in the style of the greats such as Beethoven, Chopin, and Mozart. The photograph of Hauser shows him made up as Tartarov.



This unusual concert was the brainchild of Hannes Keller. The Swiss Mr. Keller was an accomplished man with an unusual set of skills -- computer pioneer, pianist, deep water diver and entrepreneur. Keller believed that although Hauser was a talented musician, he would not draw the kind of crowd that a newly-discovered Russian artist would. A media campaign was launched to promote the unknown Tartarov. The ruse worked and the Tonhalle was sold out. By the end of the concert, the truth was revealed to the audience. Some of those in attendance appreciated the talent of Hauser while others were put off by the deception. Because of the fraud, the audience was offered its money back, but no one requested a refund, and the proceeds went to UNICEF.

Jean-Jacques Hauser was distant kin to New Glarus' Oswald Hauser branch. Hauser was also the great-great grandson of Anna (Speich) Stauffacher. Anna was the sister of Peter Speich and Dorothea (Speich) Legler pictured in the Summer, 2011 issue of "Family History Notes".

Old World Wisconsin's Sanford House

One of the historic buildings relocated to Old World Wisconsin (Wisconsin's outdoor living history museum) is the Greek-revival style Sanford house (pictured below). The home was built around 1858-1860 for James Harvey Sanford and his wife Rebecca who farmed in Section 32 in the Town of La Grange in Walworth County. The pristine white home has the classical elements of a Greek temple – symmetry, pilasters at the front corners, and the triangular pediment created by the roof lines. The uniformly spaced front windows all display the period six-over-six window panes. The Greek revival style home was most popular from the 1820s to the 1860s when it was replaced by the stately Italianate style and later by the fanciful and anything-but-symmetric Queen Anne style.



The Sanford house today is located in the Crossroads Village area of Old World Wisconsin. The home has been restored to its 1860s splendor and also boasts a kitchen garden as would have been found that historical era. The new book "Putting Down Roots: Gardening Insights from Wisconsin's early Settlers" features the Sanford House's kitchen garden, one of nine ethnic gardens at Old World Wisconsin.

What makes this home of particular interest to New Glarus family history enthusiasts is that this was the home of the Edwil Duerst family. Edwil and Emma (Beutler) Duerst were both New Glarus natives who married in 1922. They acquired the former Sanford farm after their marriage. Years later the Duerst's son Arthur and his wife Joan lived on the farm. The Duersts donated their historic home to Old World Wisconsin. Joan Duerst served as a docent at Old World Wisconsin and was assigned to interpret the very structure which was once her family home.

On June 21, 1939 the home, in its original location, was damaged by a tornado which passed through the Duerst farm. Seventy-one years later to the day, on June 21, 2010, Old World Wisconsin was damaged by a tornado. While the museum complex suffered significant damage from the twister, the Sanford house was not harmed.

Edwil Duerst was the son of John W. and Barbara (Werndli) Duerst. His siblings were brothers Samuel, Leon C., and John P. Duerst and sisters Barbara (Mrs. Ernest Arn) and Alice (Mrs. Herman W. Elmer). When Edwil was a boy his mother passed away and his father John W. remarried. John's new wife was Emma (Zeller) Beutler, a Swiss immigrant and a widow with a daughter also named Emma. In 1922 Edwil Duerst married his step-sister Emma Beutler. Edwil and Emma shared three half-sisters -- Hortense, Dora, and Frieda Duerst. These three girls were the children of John W. and his second wife Emma.

The John W. Duerst home in New Glarus is now a guest home operated by John's great grandson, Don Elmer and Don's wife Jane. The handsome brick home, one of New Glarus' grand homes, was built in 1914 for John W. and Emma when they retired from farming. [Link to Duerst Guest House](#)

Another Local Link to Old World Wisconsin

Just a short stroll from the Sanford House's neatly tended kitchen garden is the Thomas general store. It is a honey-colored limestone building. The interior of the store looks like a general store ought to look – shelves of colorful yard goods, barrels of nails alongside agricultural tools, and basic foodstuffs. To ensure the authenticity of the displays, the historians researched the products which would have been found in a store of the 1880s, what form the products took (e.g. bulk vs. packaged), and the packaging and labels which would have been used. Their historical research included an assessment of the nearby Montrose Store located on Fritz Road.

The Montrose Store is likely best remembered as a retail establishment frozen in time and run by an eccentric man known as Bobby Dent. But the store's history goes back to Samuel Charman who built the store in 1878. Toward the end of the century Fred (originally Fridolin) Luchsinger purchased the store. (Fred Luchsinger, who was married to Magdalena Duerst, was the brother of John Luchsinger mentioned in Spring, 2011 issue of "Family History Notes".) Luchsinger's daughter Barbara married Denton J. Smith. For a time the Smiths operated Luchsinger's store in Mt. Vernon but then moved to the apartment above the Montrose store which they purchased in 1909. The Smiths had a family of four sons and one daughter – the youngest child being son Denton Robert Smith (Bobby Dent).

The store served the Montrose area farm families for many decades with the goods common to general stores – foods and food ingredients, basic apparel, millinery supplies, and the over-the-counter pharmaceuticals of the day. Throughout the life of the store it had never been electrified although a telephone had been installed in the early 1900s. Until the nineteen-teens, the little country store was a good business. But a gradual decline ensued as more farm families purchased cars and could drive to nearby villages for their marketing

Denton J. Smith continued to run the store until his death in 1940. Barbara (Luchsinger) Smith died in 1952. After the death of his father, son Denton Robert took over the day-to-day operation. He continued to run the store until the 1970s by which time he sold mostly candy bars and soda pop to the occasional visitor. An aged Smith became a resident of the New Glarus Home, the store closed and its contents were gifted to the Mt. Horeb Area Historical Society.

The Montrose Store and its contents had become known to historians at the Wisconsin Historical Society. About this time they were creating the displays at Old World Wisconsin. Since the store had operated since 1878 and because little had been updated or even thrown away, it was a treasure trove for historical research. Brian Bigler, now President of the Mt. Horeb Area Historical Society, recalls when Emily Tarri of the state society came to study every detail of the Montrose Store. She studied the product layout and displays. She measured packages, examined how they were folded and tied, and made color copies of period labels for use at Old World Wisconsin.

Mt. Horeb was the beneficiary of the store contents. Bigler also recalled how he and other Mt. Horeb Historical Society volunteers painstakingly removed years of grime from the artifacts using conservation techniques which preserved the integrity of the original items. Fabrics were carefully hand washed or vacuumed through fine screens. Paper labels were cleaned with erasers. Soot and grime taken off the coffee mill and biscuit tins revealed the original bright colors underneath. Other items found in the store were the telephone books from 1904 to the 1980s, customer receipts, and wholesale catalogs covering decades of wares. All items are now preserved in the museum and archives of the Mt. Horeb group.

Plan to visit the Mt. Horeb museum to see their displays, and in particular, their Montrose Store display which was created almost entirely with original Montrose Store contents. Also visit Old World Wisconsin to see the Sanford House and Thomas Store. If you have a keen eye, you will notice labels on the Thomas Store items which are actually color copies of the Montrose originals.

Foods of Our Ancestors: Birebrot

There is a popular trivia question “What kind of fruit is found in the British holiday favorite Plum Pudding?” The answer may be surprising – and it is *not* plums. Typically many fruits (such as raisins, apples, dates, candied orange and lemon) are used in place of plums. When the plum pudding was developed in medieval times, plums were the fruit of choice. However as the centuries passed and other fruits became available, the fruit substitution was made while retaining the name “plum” pudding.

The similar situation can be found in the popular Glarner pear bread called *Birebrot*. This is a spiced fruit and nut bread encased in a yeast dough wrap. The assortment of fruit used in the pear bread recipe may or may not actually contain pears. And like plum pudding, it is a mixture of other dried fruits such as apples, dates, figs, raisins, and even peaches and apricots. And again like plum pudding, the fruit is generously seasoned with the aromatic “brown” spices such as cinnamon, cloves and allspice, and in the case of *Birebrot*, anise as well.

In German, *Birnebrot* (or *Birnbrot* or *Birnenbrot*) translates literally as pear bread – *Birne* = pear and *Brot* = bread. In Swiss-German you may find the name as *Birebrot* and *Biräbrot*. In local cookbooks the recipe is referenced as *Bierebrot* or *Bieri Brot*. The bread is commonly found in Canton Glarus and is often cited as a specialty of Glarner cuisine. And while *Birebrot* is a Canton Glarus specialty it



is not entirely unique to Canton Glarus. Pear bread is readily found in Graubünden, Appenzell, the Toggenburg area of Canton St. Gallen, in Lucerne and in Feldkirch, Austria. The products may have slight regional variations, but overall they are similar. In other regions of Switzerland one might see the pear bread advertised as *Birnweggén* or *Biräweggä*.

In 1960, Wilma (Stauffer) Babler of the “New Glarus Post” reminisced about Mrs. Baltz Disch (née Magdalena Figi) who dried apples in her kitchen. The apples were sliced and hung on strings around Mrs. Disch’s wood stove. Wilma recalled the drying apples and wood smoke produced a nostalgic smell which presaged the holiday pear breads. Astute “Post” readers wondered what dried apples had to do with pear bread. Wilma responded, “the cat is about to be let out of the bag. We confess, at least half of the pear bread in New Glarus is made without that fruit -- dried pears often are not available -- it is made with dried apples as a substitute.”

Pictured above is a Glarner *Birnbrot* from the 19th century recipe of Tobias Staub, whose bakery *Pasteten Staub* in Netstal is now in its fourth generation. The New Glarus Bakery sells their *Birnbrot* as a seasonal item which can be obtained at their online store. And according to their write-up, it does contain pears!

A quick bread version of *Birebrot* is found in the New Glarus Swiss Church cookbook (submissions by Doris Streiff and Verena Grossenbacher), in the “Swiss Cookery” booklet (prepared by Marie Matzinger and Elda Schiesser), and in the “Favorite Recipe” booklet (submission by Kathryn Streiff). This recipe eliminates the yeast dough wrap, and becomes essentially a simpler “mix and bake” recipe like banana bread or date nut bread. The following is a fusion of various quick pear bread versions. This easy recipe produces a moist, fruit and nut laden bread full of the distinctive anise flavor.

Cut 2 to 3 cups of mixed dried fruits (any combination of raisins, dates, apples, pears, prunes, peaches, apricots, etc.) into small pieces. Add one cup of granulated sugar to the fruit and just enough water to cover (about one cup). Simmer the fruit, sugar and water to hydrate the fruit. Cool and drain the cooked fruit, saving the drained simmering liquid. Dry blend 2 ½ c flour, 2 t baking powder, 1 t salt and the spices. The spices consist of 1 t ground anise seed, 1 t ground cinnamon, ½ t ground cloves and ½ t ground allspice. Stir dry ingredients into fruit mixture. Add ½ to 1 cup of chopped walnuts. Slowly stir in ½ to 1 cup of the reserved simmering liquid and one shot of brandy (optional) to create the batter. (Use more simmering liquid and/or water if needed to make a uniformly moist batter.) Pour batter into a greased loaf pan and bake 1 hour at 325F. Makes one loaf.

Another Swiss dessert recipe occasionally seen on New Glarus tables is *Züribieter*. The spiced fruit mixture found in *Züribieter* is similar in flavor to *Birebrot*. However this pastry is wrapped in a pie crust and baked.

One opportunity to sample *Birebrot* and *Züribieter* is at the Swiss Church Kilby Supper. This year’s dinner is being held on Saturday, September 24, 2011.

Kohler Family

One of Wisconsin's best-known families is the Kohler family of Kohler, WI. The Kohlers have been innovators, businessmen, politicians, patrons of the arts and preservers of Wisconsin history. Immigrant John Michael Kohler arrived in the United States in 1850s from the Bregenzerwald in western Austria. This region is immediately adjacent to Canton St. Gallen in Switzerland. John Michael Kohler lived in Sheboygan and worked in Jacob Vollrath’s iron and steel manufacturing shop. He married Vollrath’s daughter and took later over the firm. They made such diverse metal items as agricultural equipment, enamelware, crosses for cemetery monuments, horse troughs and pig scalders. And it was the latter two items which propelled Kohler into a phenomenon.

Kohler's genius was to apply enamel to a horse trough/pig scalding, add ornamental feet, and then market the enameled trough as an indoor bath tub. Indoor submerged bathing was a new concept growing in popularity. The easily cleanable enamel surface delighted housewives. The sale of Kohler’s enameled fixtures grew rapidly necessitating the purchase of farmland west of Sheboygan for a new factory. A little more than a decade later the property surrounding the plant became the village of Kohler.

John Michael's son Walter J. Kohler served as Wisconsin Governor from 1929 to 1931. His son, Walter J. Kohler, Jr. also served in the same position from 1951 to 1957. John Michael Kohler’s daughter Marie Christine and daughter-in-law Ruth DeYoung Kohler took a particular interest in the Wade House Inn in Greenbush and invested funds to have the historic site restored. Today the Old Wade House (pictured right) is one of the Wisconsin Historical Society's sites open for visitors.



A lesser known Kohler family project was the construction of the Waelderhaus (*Walderhaus*), a Bregenzerwald-style chalet (pictured left) overlooking the Sheboygan River in Kohler. The



Waelderhaus is a housebarn combination under one roof -- the home comprising the front half of the structure and the barn portion in the rear. Rather than have the barn portion actually serve as a barn, the Kohlers had a more practical use in mind. They used the large open space as an assembly room for community events. There are elements of the home which reminds one of Barlow's Chalet of the Golden Fleece in New Glarus. But unlike the Chalet, the Waelderhaus is not a repository of collectibles, but rather more simply decorated in the manner in which a family may have occupied the space. The Waelderhaus is open daily for free tours.

The Kohlers had another unique contribution to Wisconsin. If you grew up in Wisconsin, you probably used the term "bubbler" referring to a water fountain or drinking fountain. The Kohler Company developed and trademarked their version of the water fountain naming it "the Bubbler". The name stuck -- at least here in Wisconsin. An original Kohler bubbler from the early 1900s can be found on the grounds of the Wisconsin Capitol.

Midwest Housebarns

There are a handful of historic housebarns built by German immigrants which can be found in the Midwest. The Lutze Housebarn in southern Manitowoc County, WI was built in 1849 by German immigrants Gottlieb and Fredericka Lutze. The unique building is being restored thanks to the efforts of many skilled and unskilled volunteers. Near Watertown, WI is the Kliese Housebarn, built for German immigrant Friedrich Kliese around 1850. The Kliese building is known for its use of *fachwerk* (half-timbered) construction typical of regional German architecture. Another *fachwerk* building is the Civil War-era Pelster Housebarn now being restored in Franklin County, MO. An authentic German housebarn built in 1660 was dismantled, shipped across the Atlantic and rebuilt in Manning, IA as the showpiece of their local heritage site.

Housebarns -- What about the Smell?

A New Glarus youth visited distant relatives in Switzerland many years ago. These Swiss relatives lived in one of Switzerland's housebarn structures in the Emmental region. Under the massive gabled roof lived both family and animals in separate but close proximity. The inquisitive young American asked his host, "What about the smell?" His host replied in a nonchalant manner, "Oh, the animals get used to it!"



The Bank Corner Bubbler

The mention of the Kohler Company's invention of the bubbler brings to mind the drinking fountains located in downtown New Glarus. If you look closely at this vintage photograph, you will see a bubbler located at the Bank of New Glarus corner (First Street and Fifth Avenue). The picture

dates from the days when both horse-drawn wagons and early automobiles shared the streets.

A second photograph dates from 1957 when Highways 39 and 69 still ran through the village (note highway sign). Again in this photograph the drinking fountain at the Bank of New Glarus corner is seen.

Other people recall water fountains located in the village park, at the ball park, and at the New Glarus Hardware corner (Second Street and Fourth Avenue).



Attica's Restored Church

On August 25, 2011 the Monticello Area Historical Society held its monthly membership meeting at the restored Attica Methodist Episcopal Church. The stone church structure was built in 1874. When the church disbanded many years later, a group of Attica citizens purchased the building for use as a community center. The building was held in joint tenancy, meaning the last surviving member of the group would eventually own the building. Eleanor Albertson was the last of the group and when she died in 2010 the building passed to her son Wayne Albertson. Over the years the building suffered from the effects of nature. But Wayne, a life-long Attica resident, wanted a better future for the old building so he and other dedicated volunteers took it upon themselves to bring the building back to a more stable condition. Today the simple building is once again used occasionally for local events, meetings and even weddings.

Wayne told of a recent wedding– the first wedding in the church building since the 1930s. The couple asked Wayne how much it would cost to hold their ceremony there. They were told \$100. That amount was agreeable to the couple and the wedding took place. Wayne and his wife Jan were present for the wedding and had a gift for the newlyweds. Their gift was \$100.

These are the kind of selfless acts seen in the ranks of most local history groups -- true volunteerism, generosity of money and time, an abiding interest in all things historic, and just plain hard work.

Norwegian Family Names

Norwegian family history deserves mention due to the many Norwegian immigrants who settled in the area. Norwegian family names exhibit some interesting properties. Most familiar is its patronymic structure – where sons and daughters take on their father's name. For example, Lars son of Ole became known as Lars Olson, Sever son of Hendrick becomes Sever Hendrickson, and Ingeborg daughter of Knut becomes Ingeborg Knutsdatter.

While living in Norway, families also adopted the name of their farm as their surname. For example, Thomas son of Reier who lived at the farm known as Dolven was known as Thomas Reierson Dolven. When Thomas moved to the farm by the name of Skarasaeter, he became known as Thomas Reierson Skarasaeter. Thomas' son Hans was known as Hans Thompson Skarasaeter until he moved to the farm called Hafton and he was then known as Hans Thompson Hafton. Family history research on Norwegian families who lived on a variety of farms can be a challenging enterprise.

When Norwegian immigrants came to the United States, some kept the names of their former farms as their surname while others dropped the farm name and simply assumed the patronymic name. In Primrose, the brothers Henrik and Andreas Anderson Brekke and their descendents simply assumed the surname Anderson and dropped the farm name Brekke. Their sister Maren married Anders Torgerson Sulland. Unlike the Anderson brothers, Anders Sulland dropped the patronymic name Torgerson (i.e. he was the son of Torger), and retained the Norwegian farm name Sulland as their family name.

There are a seemingly endless number of patronymic family names which have been recorded over the years in the general area. Many of these names are familiar and can still be found. Others have become more obscure and relegated to cemeteries and Norwegian family genealogies. Listed here are many of those names: Albertson, Amundson, Anderson, Arneson, Aslakson, Benson, Bowerson, Bredeson, Brynjulfson, Carlson, Christianson, Christopherson, Danielson, Davidson, Einerson, Ellefson, Ellickson, Emberson, Erickson, Evanson, Everson, Frederickson, Gilbertson, Gullickson, Gudbranson, Gunderson, Halvorson, Hanson, Helgeson, Hendrickson, Hermanson, Isaacson, Iverson, Jacobson, Jenson, Jeremiasson, Johnson, Jorgenson, Julson, Kittelson, Knutson, Lageson, Larson, Magnusson, Martinson, Mikkelson, Monson, Narveson, Nelson, Nielson, Olson, Osmundson, Paulson, Peterson, Phillipson, Reierson, Severson, Sorenson, Swenson, Tollackson, Thompson, Thorson, Tidemanson, Torgerson, Torkelson and Trulson.

The origin of many Norwegian (and other Scandinavian) farm names and hence the family surname was often based upon descriptive features of the land. The name Skarasaeter is derived from *skar* referring to a ledge and *saeter* referring to a mountain farm. And in fact, the Skarasaeter farm is located on a forested mountainside. The name Granberg is derived from *gran* meaning spruce and *berg* meaning mountain. The name Myrland is derived from *myr* meaning swamp or marsh and *land* meaning land or country.

Numerous area family names contain the terms *rud* (clearing) or *stad* (town or place) including Bertelrud, Bollerud, Bratrud, Disrud, Evinrud, Finnerud, Gonstead, Haugsrud, Johnsrud, Kammerud, Kopperud, Linderud, Ronnerud, Rood, Skindingsrud, Smedsrud, Steensrud, Syvrud, Trondrud, Ulsrud, Watrud, and Alvstad, Brunstad, Fjelstad, Framstad, Gjerstad, Heggstad, Hillestad, Hustad, Kjorstad, Kolstad, Rystad, Skogstad, Syftestad, Valstad, Vamstad.

Descriptive terms which have found their way into Norwegian family names including: *bakke* (hill); *berg* (mountain); *bolle* (fire); *braten* (cultivation by burning); *dal* (valley); *espe* (aspen); *foss* (waterfall); *gard* or *gaard* (farm); *gran* (spruce); *haug* (hill or mound); *hus* (house); *hval* (flat field); *land* (country or land); *li* (side of valley); *lund* (grove of trees); *mo* (meadow or flat area); *myr* (swamp); *nass* or *naess* (promontory); *nor* (north), *oster* (eastern); *rud* (clearing); *saeter* (mountain farm); *seth* (small farm); *skar* (ledge); *skog* (forest); *sol* (sun); *sonder* (southern); *stad* (town or place); *sten* (stone), *strom* (current or water flow); *sund* (sound); *vang* (field or meadow); *vest* (west); *vik* (bay or inlet); *voll* (meadow). Occupational terms found in names include *smed* (blacksmith) and *koppe* (maker of cups).

Area family names based upon these various descriptive terms include: Bakke, Bakken, Baker, Berg, Berge, Dahle, Dahl, Daley, Erdahl, Folkedahl, Offerdahl, Langfoss, Espeseth, Nygaard, Guldhau, Rundhau, Hauge, Haugen, Nyhus, Ihus, Lie, Lee, Bratlie, Langlie, Moe, Moen, Christiansmoen, Eidsmoe, Ness, Nessa, Saether, Breiseth, Skogen, Skogstad, Smedsrud, Solberg, Stenbrotten, Strommen, Boley, Stenbrotten, Vick, Kellesvig, Nybrotten, Brotten, and Bratrud.

Robinson: A Swiss Patronym?

Is the name Robinson -- as in The Swiss Family Robinson -- evidence of Swiss patronymic usage? The answer is no. Robinson is not a Swiss family name. The original title of the famous 1812 novel by Swiss minister Johann David Wyss was "*Der Schweizerische Robinson*" or "The Swiss Robinson" and it refers to a Swiss version of Robinson Crusoe, not a family named Robinson. Daniel Defoe's "Robinson Crusoe" was written in 1719, almost a century prior to Wyss' novel.

Pastor Wyss wrote his story to help instill family values and self-reliance into his four sons. Although the movie versions generally refer to the family as the Robinson Family, the family name Robinson was never used in Wyss's novel.

History Detective Question – Cards, Cigars and Beer



The circa 1910 photograph is from Barbara Kuehni who is in the process of identifying the four young men. Two have been identified. Sitting on the left is Henry M. Zweifel (father of Erwin) and sitting on the right is his cousin Eddie Mani. The man standing on the left is thought to be Sam Mani (Eddie's brother) and the man standing on the right is yet to be identified. Can anyone provide any assistance in the identification?

History Detective Answer

The cheese factory photograph found in the previous issue was the Railroad Valley Cheese Factory in the Town of New Glarus. Readers Wayne Duerst, Dean Streiff and Dave Zweifel recognized the factory which was located about 1 mile southeast of the village. It had been built on what was the Peter Hoesly farm. The building found new life around the late 1950s when Ernest Lufi remodeled it a small home. And today the former factory is still an attractive little property. The cheese maker at the Railroad Valley factory in 1900 was Swiss immigrant Joe H. Marty who had married one of the Haegele triplets. At a later date cheese maker Ernst Kuenzi and family operated the factory. New Glarus native Dave Zweifel (who lived about ½ mile beyond the factory) recalls that the factory was not in use in the 1940s and 50s until the Lufi remodeling. Dave also recalled the nearby airstrip developed by Herman Lufi (Ernie's brother) – that landing strip referred to, in jest, as New Glarus International. Herman had worked as a road man for the township and had access to the grader which he utilized to construct and maintain the landing strip.

Bishop Felix Gmür of the Basel Diocese

In 2010 a Swiss priest, Felix Gmür (pictured), was appointed Bishop of Basel by Pope Benedict XVI. It was a significant honor for the 44 year old priest since the Diocese of Basel is Switzerland's largest. His installation took place earlier this year. Bishop Gmür's ecclesiastical coat of arms (pictured below) includes the five black balls taken from the Gmür family crest juxtaposed with the red bishop's crosier like the one found on the Canton Basel-land flag.



Gmür was born and raised in Lucerne; however his family roots are from Amden in Canton, St. Gallen. Amden is a village well known to many New Glarus locals. The village lies on a sunny mountainside above the *Walensee*, looking south to the great valley of Canton Glarus. New Glarus area residents bearing the names Gmür (Gmur), Büsser (Buesser) and Thoma are Amden immigrants or descendents of those immigrants.



The family name Gmür has a history in Amden dating to 1433. Starting in the 1600s, the Gmür families of Amden were categorized into two lines -- one known as the "*Grossgmüren*" and the other as the "*Kleingmüren*". Bishop Gmür is a descendent of the "big" Gmür line. He descends from Gallus (born 1775) and Anna Barbara (Gmür) Gmür and their son Leonhard (1808-1877), an important man of his day in both government and church affairs. The Gmür ancestral home, known as the *Gmür-Haus Vorderächeren*, still stands in Amden. As a youth, Bishop Gmür, his parents and brothers were frequent visitors to Amden and the ancestral home in Ächeren.

Thomas Gmür, the bishop's brother, is a historian who has written for the "*Historisches Lexikon der Schweiz*." One of Thomas' entries is a biographical sketch for Georg Göldli, the Reformation-era leader and direct ancestor of numerous New Glarus residents (see "Family History Notes" Winter, 2009).

* * * * *

From Previous Issues

For the benefit of new readers of this newsletter, the following two articles are reprinted from previous issues of "Family History Notes".

A Document Tells Many Stories: Luchsinger Travel Contract -- (Spring, 2008)

The Johann Heinrich and Margreth (Legler) Luchsinger family left Luchsingen, Canton Glarus in 1859 bound for DeKalb County, Missouri where they became farmers. The voyage contract which they executed with the Andreas Zwilchenbart Company of Basel has survived. This single travel document tells many stories – names and ages of the family members, cost of the voyage, required provisions for the voyage, restrictions on who was permitted travel to America, and what was expected of the immigrants' behavior while at sea. Here are some interesting highlights from this contract:

The contract fee included transportation from Basel via Le Havre (France) to New York (or other U.S. seaports). The Basel to Le Havre segment was via rail and the Atlantic crossing (for this contract) was via a three-mast sailing ship. Each passenger over 10 years was allowed 200 pounds of baggage free of charge. Meals were provided at the seaport until the actual departure. Breakfast consisted of bread and coffee with milk and sugar. Lunch and dinner were a soup, meat and vegetables.



It was directed that "Voyages themselves shall undertake to purchase and supply the necessary . . . provisions according to the relevant embarkation port". For those traveling to New York via Le Havre (often a six or seven week ocean journey), the

requisite supplies were 30 pounds of Zwieback, 70 pounds of potatoes or legumes, 5 pounds of rice, 4 pounds of peas, 10 pounds of flour, 8 pounds of salted pork (without bones) or bacon, 7 pounds of salted beef (without bones), 3 pounds of butter, 1.5 pounds of coffee, 2.5 pounds of brown sugar, 2 pounds of salt, and 1 liter of vinegar. Travel to New Orleans required "relatively more" of the aforementioned supplies. Packing supplies, cookware, and bedclothes for the sea voyage were the responsibility of the traveler. Travelers were responsible for labeling all of their baggage with the owner's name and destination, and once the beds were assigned, the bed number. Zwilchenbart and Company provided sweet water, wood, light, room in the kitchen for cooking, a bed, and a pharmacy if necessary. Travelers could remain on the ship 48 hours upon arrival in America. The agent would pay the traveler for any lost baggage, assuming the baggage had been properly delivered and labeled.

Transport was denied those emigrants not in possession of a legal passport to America. (This section of the contract was in boldface type.) These passes were issued by the police authority of the home canton. Furthermore, transport was not permitted for the following persons – idiots, sleepwalkers, lunatics or those in any way mentally weak, one-eyed, blind, deaf or dumb; infirm, lame, mutilated or in any way crippled person; persons who exceeded the sixtieth year of live, as well as children under thirteen years who are not under the protection of relatives; completely penniless persons who do not possess the necessary means upon arrival in America to move to the inner regions of the country.

The Ship's Rules clearly spelled out the expected behavior while on the seas. Beds were to be assigned and not taken possession of on one's own authority. Large trunks went into the ship's cellar along with the potatoes, ship's bread and wine. When at sea, the cellar would be opened so that each passenger could access any necessary items. Valuables and weapons were to be handed over to the Captain. Required food rations needed to be on board 12 hours prior to embarkation. Strict cleanliness was to be observed and beds were to be kept tidy. Sweet water was to be used for cooking and drinking and not for washing or cleaning. Smoking was permitted while at sea, only on the top deck and only from covered pipes. Lights were lit between decks only with the Captain's permission and never without a lantern. Disputes and trade among the passengers were to be avoided. It was forbidden to give the crew members wine or other beverages. Drunkenness may cause one's liquor to be locked up during the voyage. These rules were issued for the "safety, comfort and health" of the passengers.

Embarkation from the German port of Bremen required no provisions since cooked food was served to emigrants. The menu consisted of meat with pudding and potatoes on Sunday, bacon and peas or beans with potatoes on Mondays, meat or bacon and peas or beans with potatoes on Tuesdays, bacon and sauerkraut with potatoes on Wednesdays, rice or barley with plums and meat on Thursdays, a repeat of the Tuesday menu on Fridays, and meat and rice soup or oat porridge with potatoes on Saturdays. Additionally, each traveler was given 3 pounds of black bread, 2 pounds of white bread and 3/8 pound butter each week.

Two Cousins: Contrasting Lives in 1850 -- (Summer, 2008)

Anna Maria (Zweifel) Schindler (1804-1876) and her first cousin Elisabeth (Marti) Mann (1811-1891) were both granddaughters of Peter and Elisabeth (Elmer) Marti of Glarus, Switzerland. In 1850, these two cousins lived very different lives.



Anna Maria was a pioneer. She was married to Balthasar Schindler and had given birth to nine children. The Schindlers immigrated to America in the late 1840s. In 1850 they were living in New Glarus, a small frontier settlement only five years old. And based on what is known of the construction of that time, the Schindlers were presumably living in a primitive log cabin or hut of some sort. (The first frame house was said to have been built here in 1851.) The Schindler family moved west since family members are found in California and Oregon as early as 1860 and Anna

Maria is recorded as being buried near Sacramento.

Across the Atlantic in Lübeck, Germany lived Anna Maria's cousin Elisabeth. Elisabeth was the daughter of a wealthy Lübeck grain merchant, Glarus-born Heinrich Marti. She married patrician Johann Siegmund Mann. In 1841 they purchased one of the finest homes in Lübeck located at 4 Mengstrasse (pictured). Elisabeth and Johann Siegmund were the grandparents of 1929 Nobel Laureate Thomas Mann. Thomas Mann immortalized the house of his grandparents in his novel "Buddenbrooks". Today the Mann Family's rococo-gabled townhouse is the Lübeck landmark known as the *Buddenbrookhaus*.

